

CHRISTMAS EVE BUFFET

Cold Starters

Homemade semi-cooked foie gras medallion, fig compote, gingerbread

Beetroot carpaccio, crushed feta, pistachio powder, honey-balsamic dressing

Smoked salmon fan, dill cream infused with preserved lemon

Selection of cured meats and terrine

Périgord-style salad with truffle shavings

Crab tartare, mixed greens & rocket, citrus dressing

Duo of stuffed salmon & salmon Belle Vue

Meat

Roast turkey stuffed with chestnuts, sautéed potatoes with truffle butter

Blood orange-glazed duck breast, Jerusalem artichoke mash

Pork tenderloin, reduced Port wine jus, festive vegetables with black garlic

Fish & Seafood

Salt-crusted monkfish, Champagne and citrus velouté, crisp fennel julienne

Sea bass fillet, saffron beurre monté, creamy porcini mushroom risotto

Bouillabaisse-style roasted prawns, braised endives

**Carved bone-in ham, served with
thyme-infused honey**

Hot Starters

Pumpkin and ginger velouté, chestnut crumble

Pan-seared scallops, celeriac purée

Wild mushroom ravioli

Twisted puff pastry chicken bites

Festive Bites

Avocado cream spoons with Espelette pepper and butterfly prawns

Mini vol-au-vents with wild mushrooms

Duck foie gras bites

Mini skewers of cherry tomatoes and poppy seed quail eggs

Selection of assorted surprise breads

Kid's Buffet

Crinkle-cut fries

Fish & chips

Breaded chicken strips

Beef meatballs in Neapolitan sauce

Duchess potatoes

Green beans with garlic and parsley butter

Purple carrot purée

The Seafood Bar

Selection of fish terrines: salmon, scallop & vegetable trio

Brown & pink prawns

Langoustines

Oysters

Whelks & clams

Crab claws

Desserts

Christmas Yule Logs

Apple Tarte Tatin with salted butter caramel

Chocolate crunch with pistachio pieces

Fresh fruit selection

Mango, coconut & passion fruit entremet

Selection of regional French cheeses

Assortment of petit fours, macarons & Christmas shortbread

Cream puffs



Menu subject to change